

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property Organization International Bureau



(43) International Publication Date  
23 June 2005 (23.06.2005)

PCT

(10) International Publication Number  
WO 2005/055731 A1

(51) International Patent Classification<sup>7</sup>: A22C 29/00, 29/04, A23L 1/33

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(21) International Application Number: PCT/CA2004/002090

(22) International Filing Date: 8 December 2004 (08.12.2004)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data: 60/527,752 9 December 2003 (09.12.2003) US

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(81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

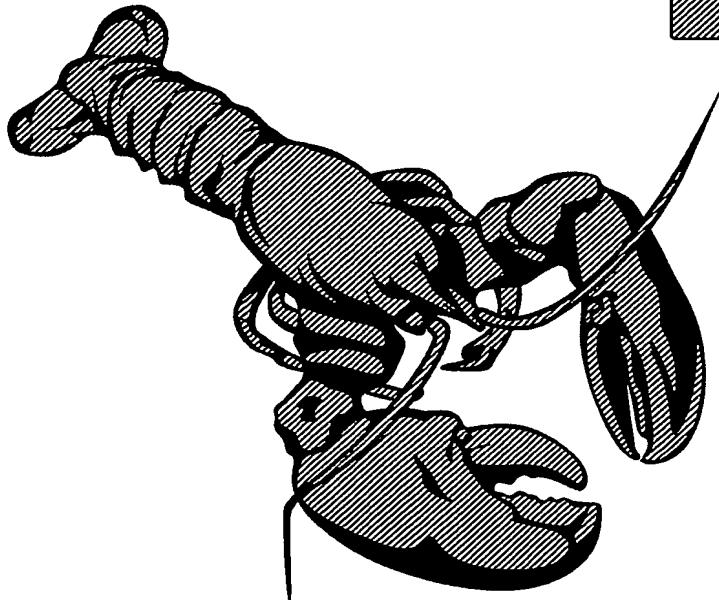
— with international search report

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(54) Title: METHOD FOR SHUCKING LOBSTER, CRAB OR SHRIMP



Attachment Area



WO 2005/055731 A1

(57) Abstract: A method for facilitating the removal of the shell of a lobster, crab or shrimp by exposing the lobster, crab or shrimp to pressure for a period of time sufficient to effect detachment of the meat from the shell. Following pressurization, the shell can be easily removed using any available means to provide deshelled raw lobster, crab or shrimp meat.



*For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.*